

Candy and Fudge Recipes

Peanut Butter Candy Roll

2 tbsp. milk	1/2 tsp. vanilla extract (optional)	4 drops food coloring (optional)
4 tbsp. (or 1/2 stick) soft butter	2 cups confectioners sugar	3/4 cup smooth peanut butter

Put the milk, food coloring, and vanilla extract in a medium bowl. Add the soft butter and stir. Add the powdered sugar and mix to the consistency of pie dough. Divide dough into 2 portions. Roll each portion separately between sheets of wax paper. Spread each portion with smooth peanut butter and roll up like a jelly roll. Chill in the refrigerator for 2 to 3 hours. Then cut into 1/2" to 3/4" slices. Store uneaten candy in the refrigerator in an air-tight plastic bowl with a lid.

Peanut Butter Candy I

1/2 pound butter	1 cup peanut butter	2 tbsp. vanilla extract
1 pound box confectioners sugar	3 tbsp. cocoa	

In large saucepan, melt the butter and the peanut butter. Add the vanilla extract and the sugar and mix well. Add the cocoa. Stir until well blended. Pour mixture into a buttered pan (8-inch or 9-inch square). Chill until firm. Cut into pieces.

Peanut Butter Candy II

1/2 cup corn syrup or honey	1/2 cup peanut butter
1/2 cup dry milk	1/2 cup confectioners sugar

In a large bowl, stir the corn syrup and peanut butter together until smooth. Add the dry milk and stir. Add the sugar and stir until well mixed. Pinch of some of the candy mixture and roll into 1-inch diameter balls. Chill in the refrigerator.

Peanut Butter Candy III

1 tsp. vanilla extract	1/2 cup peanut butter
3/4 cup milk	2 cups granulated sugar

Butter 8-inch square pan and set aside. Stir the sugar into the milk and bring to a boil. Continue to cook until the mixture forms a soft ball when a small amount is added to a cup of cold water. Stir in the vanilla extract and the peanut butter. Mix well and pour into the buttered pan. Cool until firm. Cut into squares.

Whole Wheat Peanut Butter Candy

1 cup butter	1 cup honey	1 cup peanut butter
1.5 cup whole wheat flour	1/2 cup chopped nuts (optional)	

Melt the butter, honey, and peanut butter in a saucepan. Stir in the flour and cook for five minutes. Remove from heat. Add nuts if desired. Allow to cool before eating.

Easy Peanut Butter Fudge (36 Pieces)

2 cups granulated sugar	1/2 cup water	1 cup peanut butter
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Butter 8-inch square pan and set aside. In heavy 3-quart saucepan, stir together sugar and water. Cook over medium heat, stirring constantly, until mixture boils. Add the peanut butter. Stir to prevent burning. Continue to cook on medium heat until the mixture pulls away from the pan. Pour into prepared buttered pan. Cool until firm. Cut into squares.

Peanut Butter Fudge (36 Pieces)

2 cups granulated sugar	2/3 cup milk	2 tbsp. light corn syrup
1 tbsp. butter	1 tsp. vanilla extract	1/2 cup peanut butter

Butter 8-inch square pan and set aside. In heavy 3-quart saucepan, stir together sugar, milk, and corn syrup. Cook over medium heat, stirring constantly, until mixture boils. Continue boiling, with stirring, to 234°F (about 30 minutes) or until syrup, when dropped in ice water, forms a soft ball which flattens when removed from the water and is slightly chewy. (Bulb of thermometer should not rest on bottom of saucepan.) Add vanilla extract and peanut butter. Beat until mixture thickens, about 30 seconds. Quickly pour into prepared pan. Score into squares with a knife. Cool until firm. Cut into squares.

Chocolate Fudge (36 pieces)

Omit peanut butter in above recipe. Add 1/3 to 1/2 cup cocoa powder at first step with sugar, milk, and corn syrup. Increase milk from 2/3 to 1 cup.

Creamy Butter Fudge (36 pieces)

Omit peanut butter in above recipe. Increase milk from 2/3 to 1 cup and increase butter from 1 tbsp. to 8 tbsp. (or 1 stick butter).

Extra Creamy Fudge

2 cups brown sugar	1/2 cup milk	1.5 tsp. baking powder	3 tbsp. flour
2 tbsp. butter	1/4 tsp. salt	1 tsp. vanilla extract	

Combine everything except vanilla extract and follow Peanut Butter Fudge recipe above. Add vanilla extract at the point specified in the above recipe.

Cocoa Fudge (1.5 pounds or 36 pieces)

3 cups granulated sugar	2/3 cup cocoa powder	1/8 tsp. salt
1.5 cups milk	1/2 stick (or 1/4 cup) butter	1 tsp. vanilla extract

Stir sugar, cocoa, and salt together in a large saucepan. Stir in the milk. Cook over medium heat until mixture boils stirring constantly. When mixture reaches a rolling boil, stop stirring but continue heating to 234°F (or until a drop of the mixture forms a soft ball when dropped into very cold water and then flattens when removed from the water). Remove from heat. Add the butter and the vanilla extract but do NOT stir. Allow to cool to 110°F or until lukewarm. Beat with a spoon until the fudge begins to thicken and lose some of its gloss. Quickly spread the fudge into a buttered 9-inch cake or pie pan. Allow to cool and then cut into squares.

Optional: Add chopped nuts after fudge cools to 110°F.

Fantastic Fudge (36 pieces)

(A Fast Simple Recipe That Makes Perfect Fudge Every Time)

1 box (or 16 oz.) confectioners sugar	1/2 cup cocoa powder	1/8 tsp. salt
1/4 cup milk	1 stick (or 1/2 cup) butter	2 tsp. vanilla extract

Melt the butter in a large non-stick saucepan over medium-low heat. Then stir in the milk. Add the vanilla extract, confectioners sugar, cocoa, and salt and stir well. Continue to cook over medium-low heat for six-minutes stirring continuously. Remove from heat and allow to cool for two-minutes. Then pour into a buttered 8 or 9-inch cake or pie pan and spread the fudge evenly to the edges of the pan. Chill in the refrigerator for two hours. Slice the fudge into pieces approximately 1.5 inches square



and transfer to a serving dish.

Optional: Add 1/2 cup chopped nuts after the fudge cools for two-minutes, stir, and then pour into the 8 or 9-inch pan and chill in the refrigerator.

Caramels

1 can evaporated milk	2 cups honey	3 tbsp. butter
1 tsp. vanilla extract	1/4 tsp. salt	1 cup chopped nuts (optional)

Cook the milk and the honey until it forms a firm ball (about 255°F). Stir in the butter, vanilla extract, salt, and optional nuts. Pour into a buttered pan. Allow to cool and cut into pieces.

Butterscotch Candy

2 cups brown sugar	2 tsp. vinegar
4 tsp. cold water	1/2 cup butter

Combine all ingredients and bring to a boil. Continue to boil until a hard ball is formed when a teaspoon of the mixture forms a hard ball when dropped in cold water. Pour mixture into an oiled pan.